Q.1.  
(a) List the various functions of larder department.  
(b) What are the various sections of larder kitchen and how do these support the hot kitchen?  

OR  
What is Yield? Explain the importance of yield testing in food service operations.  

(5+5=10)  

Q.2.  
What is food cost and food cost percentage? Explain the terms standard food cost and actual food cost. Explain the methodology of food cost control.  

OR  
(a) What are the essentials of larder control?  
(b) Draw a set-up of larder department of a 5-star hotel.  

(5+2+3=10)  

Q.3.  
(a) What do you understand by the term forcemeat?  
(b) What are the different types of forcemeat?  

(5+5=10)  

Q.4.  
What is sausage? Briefly explain the different parts of sausage. Name three international sausages with brief explanation.  

OR  
What is casing? Explain different types of casing with examples.  

(2+5+3=10)  

Q.5.  
Write short notes on:  
(a) Terrine  
(b) Bacon  
(c) Pâté  
(d) Salt dough  

(4x 2 ½ =10)  

CODE: FPM-I/02/MAY/15/NC
Q.6. How appetizers are broadly classified? What are the different spreads used for making sandwiches? Write the importance of garnishes used for making sandwiches.  

(4+3+3=10)

OR
Classify herbs. Write the ideal uses of wine in cooking.  

(5+5=10)

Q.7. Chinese cuisine is popular world over. Justify the statement in context to:
(a) Regional cooking style  
(b) Special ingredients used in Chinese cuisine  

(5+5=10)

Q.8. Explain the following terms (any ten):
(a) Allemande  (b) Choron  
(c) Mascarpone  (d) Cardinal  
(e) Pancetta  (f) Salamella  
(g) Dashi  (h) Comte  
(i) Suet  (j) Clouté  
(k) Quenelle  

(10x1=10)

Q.9. (a) What are the different food regions of Spain?  
(b) Write six special features of Spanish cuisine.  

(5+5=10)

Q.10. (a) What are the different types of non-edible displays observed in hotels?  
(b) List the special equipment required for Ice Carving.  

(5+5=10)

*******